

RECEIVING LOG FOR VIBRIO CONTROL PRODUCT

Firm Name: _____

Month/Year: _____

Firm Address: _____

RECEIVING OF SHELLFISH											TIME TO INTERNAL TEMP VERIFICATION		
Lot	Date	Time Harvested	Time Received	Iced? (Y/N)	Harvester Name and License #	Vp Training (Y/N)	Type of Shellfish	Amount	Location	Initials	Time Product Reached <50°F	Actual Internal Temp (°F)	Initials
A													
B													
C													
D													
E													
F													
G													
H													
I													
J													
K													
L													
M													
N													

HACCP RECORDS MUST BE REVIEWED, SIGNED, AND DATED AT LEAST ONCE EVERY SEVEN (7) DAYS. Shellfish must be adequately iced from time of harvest until it is placed in cold storage at the dealer - OR- If NOT iced; shellfish must be received and placed in cold storage within 2 hours of harvest. Any shellstock harvested under a Vp control plan must be cooled to an internal temp of <50°F within 3 hours of receipt at the certified dealer AND the shellstock cannot be shipped until this temp has been met.